



# IDLEWILD

## *Wines*

### *2016 Dolcetto, Fox Hill Vineyard*

#### *Vineyard*

Fox Hill Vineyard is without a doubt one of the most unique vineyards in Northern California. One of its true beauties is that it has remained relatively unknown. Located southeast of Ukiah on Mendocino's Talmage Bench, the soils are well drained with high concentrations of gravel and sandstone, and the farming is as old fashioned and straight forward as it gets. What makes this site so unique though is the fact that Lowell Stone decided to follow his passion, to buck every market trend, and to simply plant what he was interested in planting. Many trips to Italy turned to inspiration and the wild spectrum of varieties began to take root. The cooler tree sheltered and northwest facing blocks are appropriately planted with varietals that originate in Italy's Piemonte. They say that the Piemontese bleed Dolcetto as it is the favored daily wine of the region. While a rather jovial variety, Dolcetto does have a serious side that when shown in balance highlights the grape's ability to be compelling.

#### *Vintage*

After 2015, the 2016 vintage felt like a return to something closer to normal. In all reality, it was still an early and warm season overall, but the timing for the hot spells was quite different than before. The season started in early March, and rolled along fairly normally and moderately through fruit set in late May. And then, the heat came on and we slowly started to catch up to the pace of the previous years. The positive aspect of this cadence is that it allowed us to stay ahead of the weather patterns in the vineyard, which is a favorable vantage point for decision making. Harvest started in late August and took a sudden slow down in mid September due to cooling weather. As such, it became the story of two halves... the first being the early varietals that showed great vibrancy, and the second the later varietals that showed great depth.

#### *Winemaking*

The grapes were brought in and sorted to larger fermenting bins where they were partially foot trodden, and all of the stems were included. This practice lends several things including floral lift, spice, and structure; and, it also leads to a very healthy fermentation. Native yeast and bacteria were responsible for the primary and secondary fermentations. As the wine neared dryness, it was basket pressed and then put down to neutral puncheon for nearly eleven months. Then, a year in bottle completed its aging.

#### *Wine*

Fermented 100% whole cluster with partial foot treading, this vintage shows the contrast of bright freshness against firm structure that I love seeing in Dolcetto. The nose shows red cherry, earth, roses, almond, and anise. The mouth is medium bodied with freshness and firm tannin on the finish. It is joyful and fully serious all at once.

307 cases produced.

